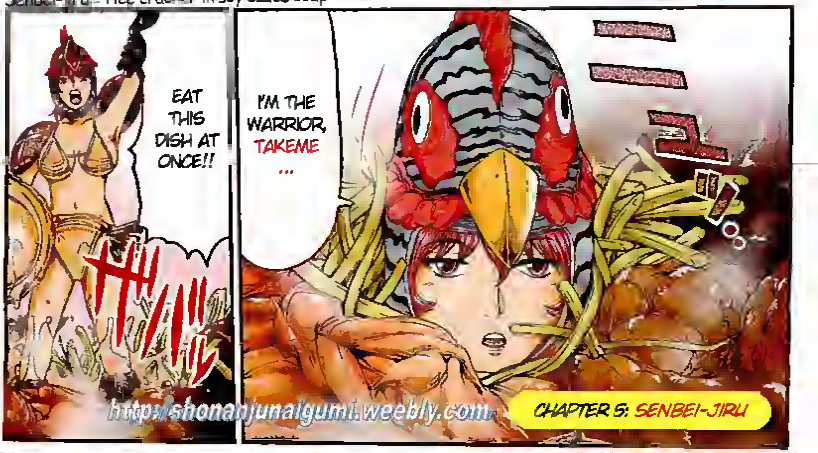
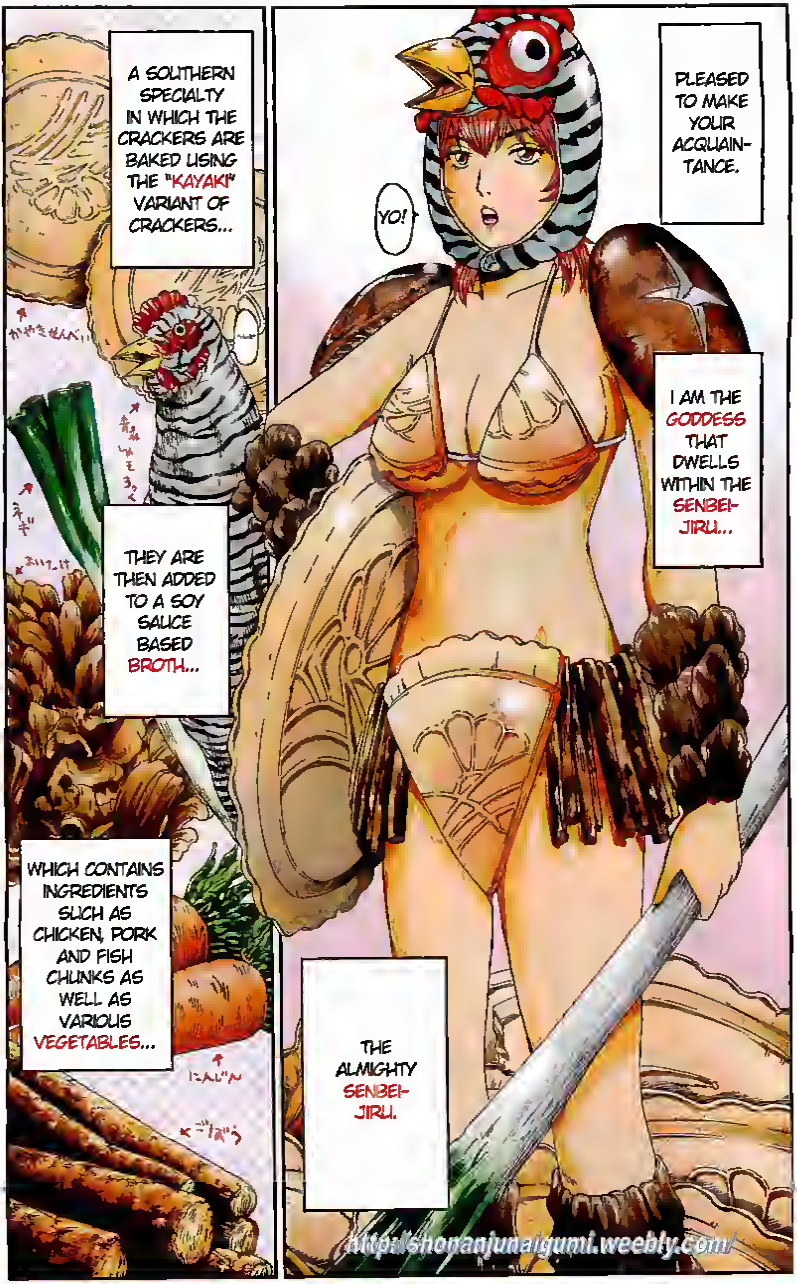
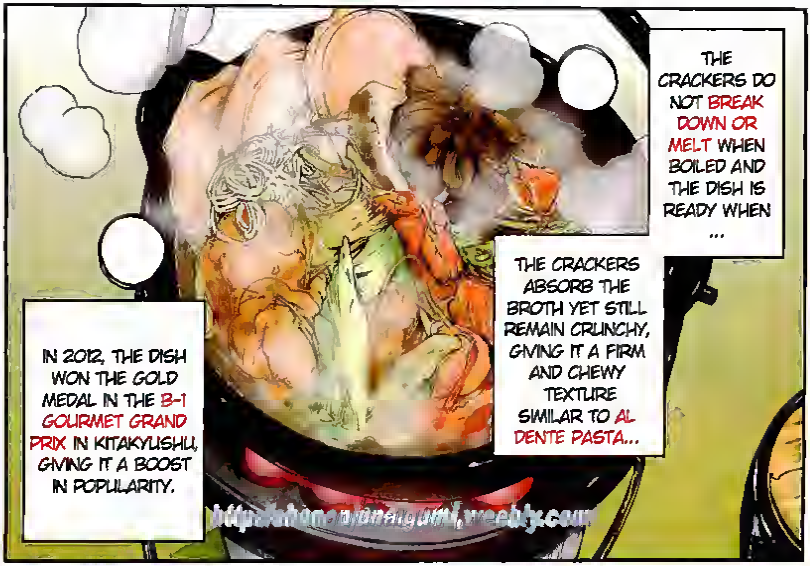
HAILING FROM AOMORI IN HACHI-NOHE ...
IS THE REGIONAL CUISINE, SENBEI-JIRU.
今号は同時通訳でおおくりいたします!!
THE GODDESS THAT DWELLS WITHIN THIS DISH IS A STRONG WARRIOR WITH A THICK ACCENT...
おいしい神しゃま
Delicious Vamp!
藤沢とおる
TORU FUJISAWA PRESENTS

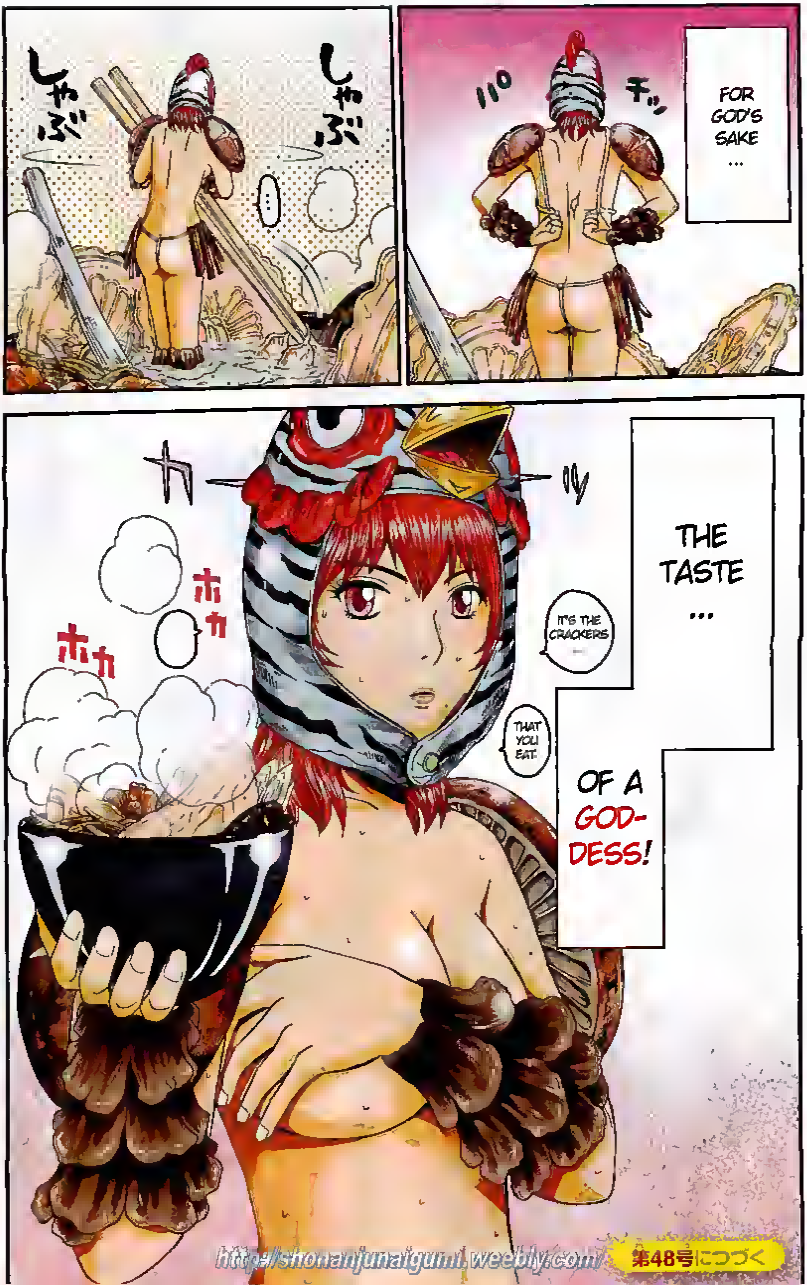
Senbei-jiru = rice cracker in soy sauce soup



http://shonanjunalgumi.weebly.com


A SOUTHERN SPECIALTY IN WHICH THE CRACKERS ARE BAKED USING THE "KAYAKI" VARIANT OF CRACKERS...
THEY ARE THEN ADDED TO A SOY SAUCE BASED BROTH...
WHICH CONTAINS INGREDIENTS SUCH AS CHICKEN, PORK AND FISH CHUNKS AS WELL AS VARIOUS VEGETABLES...
YO!
PLEASED TO MAKE YOUR ACQUAINTANCE.
I AM THE GODDESS THAT DWELLS WITHIN THE SENBEI-JIRU...
THE ALMIGHTY SENBEI-JIRU.
http://shopanjunaigumi.weebly.com/


THE CRACKERS DO NOT BREAK DOWN OR MELT WHEN BOILED AND THE DISH IS READY WHEN ...
THE CRACKERS ABSORB THE BROTH YET STILL REMAIN CRUNCHY, GIVING IT A FIRM AND CHEWY TEXTURE SIMILAR TO AL DENTE PASTA...
IN 2012, THE DISH WON THE GOLD MEDAL IN THE B-1 GOURMET GRAND PRIX IN KITAKYUSHU, GIVING IT A BOOST IN POPULARITY.
http://ahondanime.wordpress.com



http://shonanjunaigun1.weebly.com/

第48号につづく